



IGETA



Natural soy sauce

Product of Izumo.JAPAN

since 1912

Company Profile

Company Name: Igeta Shoyu Corporation

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Corporate History: Established in 1912.



President: Katsuo INOUE



What I gained through playing baseball when I was a child serves as the base for who I am today.

I learned about the role of individuals in a group, as well as the necessity of enhancing each individual's ability to the fullest possible extent. At first hand, I experienced that sharing the course of action in an organization is vital to achieving victory. I believe that in order to win, it is important to be sincere about everything and continue to work hard.

These experiences can be applied to my job today – making soy sauce. As the person who needs to pass on Igeta soy sauce to the next generation, I hold the motto “Seize the day” and will strive to produce high quality soy sauce with all my heart and soul.

Corporate Philosophy:

Hoping for our daily development through making soy sauce, and also to fill the tables with our customers' smiles, each of our staff members, including myself, is committed to producing authentic soy sauce in accordance with our motto, “safe, reliable, and healthy!”

With Japanese fermentation skills that the country can boast to the world as its excellent food culture, confidence and pride are embedded in our hearts upon brewing soy sauce.---

With hope for tables full of delicious dishes and smiles---

Let's do our job cheerfully, joyously, and spiritedly!!

About us:

We are a 100-year-old soy sauce producer located in Izumo, western Japan, which is often referred to as the land of deities in Japanese folklore. Using strictly selected ingredients and delicious water from Izumo, we carry out a process of natural fermentation to make authentic soy sauce.



Our brand name and logo mark :

“Inoue,” the family name of our founder, literally means “on a water well,” or “a place with a fountain.” Our brand name “Igeta” means a “wooden framework constructed on a water well,” suggesting that we are a long-time well keeper for preventing the depletion of the water essential to making soy sauce, and that we will continue our development eternally. This is why we have selected “Igeta” as our brand name, as well as the shape of the wooden framework on a water well seen from the above as our logo mark.

THE RAW MATERIALS OF SOY SAUCE ARE SOYBEANS, WHEAT, AND SALT

The appealing and unique color, flavor, and fragrance of soy sauce are generated by the fusion of the soybeans, wheat, and salt that are the main raw materials. The taste is mainly from soybean proteins, and the fragrance is mainly from wheat starch, created as the microorganisms work on each ingredient. The characteristic color comes from the combination of amino acids, obtained from proteins, and glucose, obtained from starch. The salt suppresses the action of destructive microorganism that cause food to decay. Lactic acid bacteria and yeast, which can function despite the salt, take the lead as the ingredients interact through a gradual and time-consuming process of fermentation and maturation that complete delicious soy sauce.

Soybeans



The proteins that are the main ingredient of soybeans are broken down by the protein-breaking enzyme protease from the koji mold, to produce the amino acids that are the umami constituents of soy sauce.

Wheat



The starch that is the main constituent of wheat is converted to glucose by the action of the enzyme amylase from the koji mold, generating sweetness and depth. The glucose is further changed into organic acids such as lactic and acetic acid by lactic acid bacteria. These soften the saltiness and bring together the taste of soy sauce. Part of the glucose is converted to alcohol by the action of yeast, heightening the fragrance.

Salt



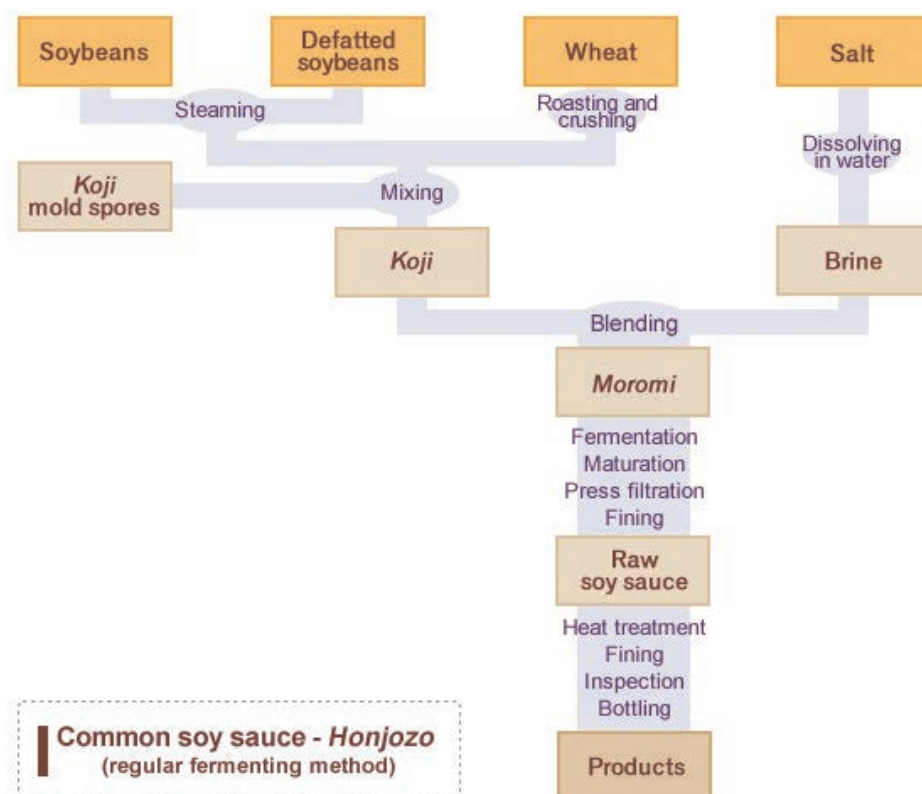
Salt is dissolved in water to be added at the shikomi ingredient blending stage, and is the base of the salty taste. It also has an important role in suppressing putrefactive bacteria and other destructive organisms, to leave the valuable microorganisms, koji mold, lactic acid bacteria, and yeast, free to work.

THERE ARE THREE BREWING METHODS FOR COMMON SOY SAUCE, THE MOST POPULAR TYPE

Common soy sauce is the most widely used of the soy sauce varieties nationwide. The main manufacturing methods are honjozo (regular fermenting method), kongo jozo (semi-fermenting method), and kongo (mixing method). The main one of these is honjozo, the traditional method, which accounts for approximately 80% of production. Other methods are kongo jozo, in which amino acid fluid and other ingredients are used in brewing to produce a unique savory taste, and kongo, which mixes amino acids etc. to shorten the manufacturing time. In these ways, soy sauce producers add new technological ideas while maintaining old traditions, to make products that are always of stable quality.

Common soy sauce - Honjozo (regular fermenting method)

The traditional way of making soy sauce. Steamed soybeans (defatted soybeans) and toasted wheat are mixed in roughly equal proportions and koji mold spores are added to create koji. The koji is placed in a tank with brine to create moromi, which is left to rest for around six to eight months, with repeated stirring. Breakdown and fermentation proceed through the action of koji mold, natural yeast, lactobacillus and other microorganisms, and further maturation produces the distinctive color, flavor, and fragrance of soy sauce.



SOY SAUCE IS A TREASURE CHEST OF FRAGRANCES!

THERE ARE AROUND 300 AROMATIC CONSTITUENTS!

The fragrance of soy sauce is created by microorganisms such as koji mold, yeast, and lactic acid bacteria. Over 300 types of aromatic constituent have been discovered in honjozo soy sauce so far. They generate the unique and harmonious overall fragrance of soy sauce, in which no individual scent is too prominent. That fragrance has a spicing action that eliminates the odors of seafood and meat, and generate a spicy scent when heated.

PRODUCT’S I

1. Kanro(5-year Fermentation)
2. Tamari(Gluten-Free)
3. Yuzu-Tamari(Gluten-Free)



Nutrition Facts	
10 servings per container	
Serving size 1tbs(15ml)	
Amount Per Serving	
Calories	10
%Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 434mg	19%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 3mcg	0%
Calcium 6mg	0.2%
Iron 0.3mg	1.7%
Potassium 80mg	1.7%

*The % Daily Value(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



NET WT. 5.07 fl oz (150ml)

How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating brend of fravors you won’t forget



Nutrition Facts	
10 servings per container	
Serving size 1tbs(15ml)	
Amount Per Serving	
Calories	12
%Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 979mg	43%
Total Carbohydrate 1.5g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1.6g	3%
Vitamin D 0mcg	0%
Calcium 6mg	0.5%
Iron 0.4mg	2.2%
Potassium 120mg	2.6%

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Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 1.9g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1.1g	2%
Vitamin D 0mcg	0%
Calcium 4mg	0.3%
Iron 0.1mg	0.6%
Potassium 42mg	0.9%

*The % Daily Value(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



NET WT. 5.07 fl oz (150ml)

How to use

- Salad dressing
- shabu-shabu
- Grilled dishes
- Sushi and Sashimi
- Tofu

< Recommended Usage >

1. Use as a dressing or dipping sauce for steak or BBQs. Adding some wasabi lets you appreciate the dishes even more.



Grill crab



Sashimi tuna

2. Mix olive oil and soy sauce (5:1 ratio) for a tasty dressing. Make sure to mix well before using!



Beef steak



Hamachi fried rice

3. When using soy sauce for sushi and sashimi, make sure to dip the foods just slightly in the soy sauce, not soaking them in it (this is traditional gourmet style for Japanese dishes!)



Law Oyster



Cold pork shabu shabu

PRODUCT'S II

1. Smoked Soy sauce



NET WT. 3.38 fl oz (100ml)

2. Smoked Tamari(Gluten-Free)



NET WT. 3.38 fl oz (100ml)

3. Smoked Kanro



NET WT. 3.38 fl oz (100ml)

“From Japan”organic smoked shoyu is naturally crafted and smoked using cherry wood chips rather than adding liquid smoke additive.The shoyu itself is artisanally made in the Izumo region of Japan,an important sacred place in Japan.Our smoked shoyu elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining umami with rich smokiness.

How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating blend of flavors you won't forget
- Grilled dishes
- Tofu



Grill salmon



Grill vegetable

NEW PRODUCT'S

1. Yuzu-Tamari(Gluten-Free)



NET WT. 5.07 fl oz (150ml)

How to use

- Salad dressing
- shabu-shabu
- Grilled dishes
- Sushi and Sashimi
- Tofu



Tofu



Gyoza(dumpling)

2. Organic Soy sauce



NET WT. 5.07 fl oz (150ml)

How to use

- Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating blend of flavors you won't forget



Sushi



Sashimi

3. Soy Salt(freeze dry)



NET WT. 0.70 fl oz (20g)

How to use

- Grilled dishes
- Sushi and Sashimi
- Tofu, Natto
- Salad
- Ice cream (vanilla)



Ice cream



Salad

NEW PRODUCT'S

4. BBQ Sauce (Light soy sauce flavor)



NET WT. 6.76 fl oz (200ml)

How to Use

- Let's enjoy BBQ!



BBQ



Yakitori

5. Ginger Sauce



NET WT. 7.05 fl oz (200g)

How to Use

- Let's enjoy BBQ!
- Ramen, Tsukemen
(noodles)

This product:
water(hot water)=1:1



BBQ



Tsukemen

6. Special soy sauce for rice



NET WT. 6.76 fl oz (200ml)

How to use

- soy sauce for rice
- Grilled dishes
- Sushi and Sashimi
- Tofu, Natto



soy sauce for rice



Fried Garlic Rice



株式会社 井ゲタ 醤油

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